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**AN ORDINANCE  
of the  
CITY OF  
MINNEAPOLIS**

**By Tuthill and Glidden**

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**Amending Title 9, Chapter 174 of the Minneapolis Code of Ordinances relating to the Minneapolis Fire Department; Fire Prevention Bureau: Commercial Hood and Exhaust Cleaning.**

The City Council of The City of Minneapolis do ordain as follows:

That Section 174.500 of the above-entitled ordinance be amended to read as follows:

**174.500. Commercial hood and exhaust cleaning program.** ~~(a) *Permit fees authorized.* The Minneapolis Fire Department, based on authority granted to it pursuant to the Minneapolis Code of Ordinances and the Minnesota State Fire Code, Chapter 1 Section 104.3 and State Amendment 101.6, is hereby authorized to issue commercial hood and exhaust cleaning permits for any commercial hood and exhaust cleaning required hereunder. The permit requirement imposed by this section shall apply to all commercial cooking and food service establishments using type-1 hoods inside any building or portion thereof for the preparation and serving of food that produces grease laden vapors. The term "food service" is defined to include operations such as preparing, handling, cleaning, cooking, and packaging of food items of any kind.~~

~~(b) *Hood cleaning permit.* A permit is required to conduct hood cleaning of all type-1 hoods. Every application for such a permit shall be made in writing to the Minneapolis Fire Department at least five (5) working days in advance of the proposed cleaning date. A permit shall be issued only after the fire marshal or the fire marshal's designee has reviewed and approved the application and the applicant has paid the required fee.~~

~~(c) *Cleaning.* All hoods, grease-removal devices, fans, ducts and other appurtenances shall be cleaned at intervals necessary to prevent the accumulation of grease, as specified by the Minnesota State Fire Code, Section 904.11.6.3. Upon inspection, if the exhaust system is found to be contaminated with grease laden vapor deposits, the contaminated portions shall be cleaned by a properly trained, qualified, and certified company or person(s) acceptable to the Authority Having Jurisdiction (AHJ). The fire marshal is authorized to place the following conditions upon applicants requesting a hood cleaning permit:~~

- ~~(1) The entire exhaust system shall be inspected for grease and residue buildup by a properly trained, qualified, and certified company or person(s) acceptable to the Authority Having Jurisdiction (AHJ).~~
- ~~(2) Inspection and servicing of the cooking equipment shall be completed at least annually. Cooking equipment that collects grease below the surface, behind the equipment, or in cooking equipment flue gas exhaust, such as griddles or char broilers, shall be inspected and, if found with grease accumulation, cleaned to the manufacturer's recommendations.~~
- ~~(3) Kitchen hoods and duct systems shall be cleaned to bare metal pursuant to NFPA-96, Section 11.4.~~
- ~~(4) There shall be no grease or carbonized grease left in the hood, duct system, filters, or fan assemblies.~~
- ~~(5) No coatings shall be sprayed or applied on the clean ductwork.~~
- ~~(6) All ductwork access panels/doors shall be properly reassembled after complete cleaning.~~
- ~~(7) Any hardware removed from equipment shall be reinstalled after complete cleaning.~~
- ~~(8) The applicant shall identify and note all damaged equipment, missing parts and notify the owner and the fire marshal upon completed cleaning.~~
- ~~(9) Upon completion of each job, the applicant shall submit exhaust vent cleaning photos. At the discretion of the fire marshal periodic fire inspections shall be conducted. Each completed cleaning job is to be approved pursuant to submitted plans and photos. An attachment of photo requirements shall be part of the application document.~~

~~(d) Fee. The fee for a commercial hood and exhaust cleaning permit shall be based on contractual job cost and equal to the permit fee amounts as established pursuant to section 174.310(c).~~

(a) Permit fees authorized. Minneapolis Fire Inspection Services, based on authority granted to it by the Minnesota State Fire Code, Section 104.3 and state amendment 101.6, is hereby authorized to issue a commercial hood and exhaust cleaning permit for any commercial hood and exhaust cleaning required hereunder. The permit requirement imposed by this section shall be required every six (6) months, or upon system activation and apply to all commercial cooking and food service establishments utilizing Type-I and Type-II exhaust hoods that have been contaminated by grease laden vapors inside any building or portion thereof; portable and/or stationary.

or equipped motorized mobile food service vehicles conducting business within City of Minneapolis limits for the preparation and serving of food that produces grease laden vapors. The term “food service” shall include operations such as preparing, handling, cleaning, cooking, and packaging food items of any kind.

(b) Hood cleaning permit. A permit is required every six months to conduct hood cleaning of all Type-I and Type-II hoods that have been contaminated with grease laden vapors to coincide with Minnesota State Fire Code Sections 904.11.6 to 904.11.6.5. Every application for such a permit shall be made in writing to Minneapolis Fire Inspection Services at least five (5) working days in advance of the proposed cleaning date. Permits shall be obtained every six (6) months to correspond with Minnesota State Fire Code Section 904.11.6.4 and shall only be issued to approved City of Minneapolis licensed kitchen exhaust contractors after the fire code official or the fire code official’s designee have reviewed and approved the application and the applicant has paid the required fee. Businesses and establishments with commercial hood systems that require quarterly or more frequent cleanings shall only be subject to the six month permit requirements and fees.

(c) Cleaning. All hoods, grease-removal devices, fans, ducts and other appurtenances shall be cleaned at intervals necessary to prevent the accumulation of grease, as specified by Minnesota State Fire Code Section 904.11.6.3 and NFPA-96 and 17A. Upon inspection, if exhaust system(s) are found to be contaminated with grease laden vapor deposits, the entire exhaust system shall be cleaned.

(d) Type I and II exhaust systems. Type I and Type II exhaust systems shall only be cleaned by approved/certified City of Minneapolis licensed kitchen exhaust contractors.

(e) Fee. The fee for any permit required by this section shall be as established in the director’s fee schedule pursuant to section 91.70.

(f) Required conditions authorized. The fire code official is authorized to place conditions upon kitchen exhaust contractor applicants requesting hood cleaning permits, including but not limited to the following:

(1) The entire exhaust system shall be inspected for grease and residue buildup by an approved/certified City of Minneapolis licensed kitchen exhaust contractor.

(2) Inspection and servicing of cooking equipment shall be completed at least annually. Cooking equipment that collects grease below the surface or behind the equipment, such as griddles or char broilers, shall be inspected and, if found with grease accumulation, cleaned to the manufacturer’s recommendations.

- (3) Hoods, grease removal devices, fans, ducts, and other appurtenances shall be cleaned to remove combustible contaminants to a minimum of 0.002 inches pursuant to NFPA-96 Section 11.6.2
- (4) There shall be no grease or carbonized grease left in the hood, duct system, filters, or fan assemblies.
- (5) No coatings shall be sprayed or applied on the clean ductwork.
- (6) All exhaust/ductwork access panels/doors shall be properly reassembled and secured after cleaning.
- (7) Any portion of the exhaust hardware/appurtenances removed for cleaning and/or maintenance shall be reinstalled to code specifications.
- (8) Kitchen exhaust contractors shall identify all damaged equipment, deficiencies, missing parts, or lack of necessary access panels and notify in writing the tenant an owner and the fire code official upon completion.
- (9) Upon completion and submittal of each job, should any portion of the hood, plenum, exhaust duct work and associated building trunk-line system(s) be not cleaned the entire system fails and shall not be approved.
- (10) Upon completion, and within thirty (30) days, kitchen exhaust contractors shall submit to fire inspection services cleaning photographs of the entire hood, plenum, exhaust duct, including associated building trunk-line system(s) and appurtenances in a format and specification designated by the fire code official.
- (11) At the discretion of the fire code official, periodic fire inspections shall be conducted. Each permitted cleaning shall only be approved pursuant to kitchen exhaust contractors submittal of documented photographs to fire inspection services.